

## Blender Sapodilla Sorbet — *Nieve de chico zapote en licuadora*

### Ingredients

- 7-8 sapodilla berries (*chico zapote, chikoo*); fully ripened, and washed
- ¼ cup sugar
- ½ cup water

Mix sugar and water in a bowl until sugar dissolves; reserve this syrup in the fridge to keep cold. Slice sapodilla berries in half, then use a spoon or fork to scoop the flesh from one half at a time, into a bowl, discarding seeds and skin (photo below, left). Continue with the rest of the fruit, to collect about one cup of pulp (second photo, below). Place bowl with fruit in the freezer for at least two hours, or up to overnight. Pour reserved syrup in a blender jar, then add frozen fruit; pulse a few times to loosen up the frozen fruit (third photo, below). Continue blending until all the fruit and syrup are incorporated (photo below, right):



The resulting mix will be smooth, and somewhat cold, but runny, so cover and place in the freezer for a couple of hours, until it is firm enough to scoop:

